

DorChester

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **40**
- SRM **15.1**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (66.7%) | 80 % | 7 |
| Grain | Strzegom Bursztynowy | 2.5 kg (33.3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 60 g | 15 min | 5.4 % |
| Boil | lunga | 20 g | 40 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |